

DERWENT-ACC-NO: 1993-258271  
DERWENT-WEEK: 200019  
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TITLE: Dietary low cholesterol whole egg or egg yoke prodn. for emulsifier colour, etc. dehydrating whole egg or yolk - by mixing with low cholesterol extract and sepg. from egg in oil removal process, uses safe food materials

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PATENT-ASSIGNEE: JACKESCHKY M[JACKI]

PRIORITY-DATA: 1992WO-EP00159 (January 24, 1992) , 1992AU-0011684 (January 24, 1992)

PATENT-FAMILY:

PUB-NO	PAGES	MAIN-IPC	PUB-DATE	LANGUAGE	
JP 3024798	B2	A23L 001/32	March 21, 2000	N/A	007
WO 9314649	A1	A23L 001/32	August 5, 1993	G	027
AU 9211684	A	A23L 001/32	September 1, 1993	N/A	000
EP 621754	A1	A23L 001/32	November 2, 1994	G	000
JP 07503840	W	A23L 001/32	April 27, 1995	N/A	000
AU 671796	B	A23L 001/32	September 12, 1996	N/A	000
EP 621754	B1	A23L 001/32	October 9, 1996	G	012
DE 59207349	G	A23L 001/32	November 14, 1996	N/A	000
ES 2096069	T3	A23L 001/32	March 1, 1997	N/A	000
US 5780095	A	A23L 001/32	July 14, 1998	N/A	000
MX 186865	B	A23L 001/032	November 6, 1997	N/A	000

DESIGNATED-STATES: AU CA JP US AT BE CH DE DK ES FR GB GR IT LU  
MC NL SE AT BE C  
H DE DK ES FR GB GR IT LI NL SE AT BE CH DE DK ES FR GB GR IT LI

NL SE

CITED-DOCUMENTS: 3.Jnl.Ref; EP 48818 ; JP 59135847 ; JP 59140299  
; JP 63109757  
; US 3717474

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
APPL-DATE		
JP 3024798B2	N/A	1992JP-0503502
January 24, 1992		
JP 3024798B2	N/A	1992WO-EP00159
January 24, 1992		
JP 3024798B2	Previous Publ.	JP 7503840
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JP 3024798B2	Based on	WO 9314649
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WO 9314649A1	N/A	1992WO-EP00159
January 24, 1992		
AU 9211684A	N/A	1992AU-0011684
January 24, 1992		
AU 9211684A	Based on	WO 9314649
N/A		
EP 621754A1	N/A	1992EP-0902908
January 24, 1992		
EP 621754A1	N/A	1992WO-EP00159
January 24, 1992		
EP 621754A1	Based on	WO 9314649
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JP 07503840W	N/A	1992JP-0503502
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JP 07503840W	N/A	1992WO-EP00159
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JP 07503840W	Based on	WO 9314649
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AU 671796B	N/A	1992AU-0011684
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AU 671796B	Previous Publ.	AU 9211684
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AU 671796B	Based on	WO 9314649
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EP 621754B1	N/A	1992EP-0902908
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EP 621754B1	N/A	1992WO-EP00159
January 24, 1992		
EP 621754B1	Based on	WO 9314649
N/A		
DE 59207349G	N/A	1992DE-0507349
January 24, 1992		
DE 59207349G	N/A	1992EP-0902908
January 24, 1992		

DE 59207349G	N/A	1992WO-EP00159
January 24, 1992		
DE 59207349G	Based on	EP 621754
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DE 59207349G	Based on	WO 9314649
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ES 2096069T3	N/A	1992EP-0902908
January 24, 1992		
ES 2096069T3	Based on	EP 621754
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US 5780095A	CIP of	1992WO-EP00159
January 24, 1992		
US 5780095A	CIP of	1994US-0256665
July 19, 1994		
US 5780095A	N/A	1996US-0664934
May 20, 1996		
MX 186865B	N/A	1993MX-0000299
January 21, 1993		

INT-CL (IPC): A23L001/015; A23L001/032 ; A23L001/30 ;  
A23L001/32

ABSTRACTED-PUB-NO: WO 9314649A

EQUIVALENT-ABSTRACTS: Prepn. comprises dehydrating whole egg or egg yolk and mixing with a low cholesterol extractant based on liq. edible oils. The extractant is allowed to act and is then sepd. from the egg in an oil removal process.

Extn. and removal of oil may be repeated several times, opt. with different extractants, and in the last stage the extractant may be only partly removed. The extractant is a mixt. of liq. edible oils and a low cholesterol egg oil fraction, or a low cholesterol egg oil alone, or is an edible vegetable food oil or a mixt. of such oils. Removal of oil is by decantation, sepn., filter pressing or centrifugation (pref.). Dehydration is by spray drying, opt. with redn. of grain size to 150-300 microns during spray-drying or in a later stage.

USE/ADVANTAGE - The low cholesterol egg prod. is used in prodn. of foods. The egg extract is used as emulsifier, colouring matter or aroma in foods. The process is economical and safe, and uses only acceptable food materials, which

do not have to be declared

CHOSEN-DRAWING: Dwg.0/1

TITLE-TERMS:

DIET LOW CHOLESTEROL WHOLE EGG EGG YOKE PRODUCE EMULSION COLOUR  
DEHYDRATE WHOLE

EGG YOLK MIX LOW CHOLESTEROL EXTRACT SEPARATE EGG OIL REMOVE  
PROCESS SAFE FOOD

MATERIAL

DERWENT-CLASS: D13

CPI-CODES: D03-H01T;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1993-114664